



PORK BELLY RAMEN

AT THE BAR

**APEROL MARGARITA** <sup>NEW</sup>

aperol, jose cuervo tradicional® blanco tequila, lime juice & mint 2oz | 14½

*Created by Morgan Flaata, Moxies Medicine Hat*

**TEQUILA SUGAR COOKIE** <sup>NEW</sup>

jose cuervo tradicional® blanco tequila, galliano, vanilla oat milk, cinnamon 2oz | 14½

**AURORA BOREALIS MARGARITA** <sup>NEW</sup>

olmeca altos plata tequila, ube & desert pear syrup, lime juice 1.5oz | 13¾

**STELLA ARTOIS** (50cl)

lager, Belgium 12½

**KIM CRAWFORD**

sauvignon blanc, New Zealand  
13¾ (6oz) | 20½ (9oz) | 57 (750ml)

**TOM GORE VINEYARDS**

cabernet sauvignon, California  
13¾ (6oz) | 20½ (9oz) | 57 (750ml)

IN THE KITCHEN

**ROASTED TOMATOES & WHIPPED FETA** **M** <sup>(gc)</sup>

baby tomatoes, fresh herbs, toasted artisan bread 20½

**MISO RAMEN** <sup>(v)</sup>

miso broth, traditional ramen noodles, chili garlic, sesame oil, marinated shiitake mushrooms & soft-boiled egg 22

*add slow cooked pork belly 4*

**RIB EYE** (gc)

13oz Canadian AAA beef, served with buttered mashed potatoes & fresh seasonal vegetables 55

**TENDERLOIN** (gc)

7oz Canadian AAA beef, demi-glace, served with buttered mashed potatoes & fresh seasonal vegetables 52

**PERFECT WITH STEAKS**

blue cheese butter <sup>(v)</sup> (gc) 3

chili butter <sup>(v)</sup> (gc) 3

peppercorn cream sauce 4

cremini mushroom sauce 4

grilled prawns 10

**DARK CHOCOLATE FLOURLESS CAKE** <sup>NEW</sup> (gc)

gluten-free, dark chocolate & espresso cake, fresh berries 12½

*Created by Coleen Mikin, Moxies Kelowna*